

# Friday & Saturday Dinner 10<sup>th</sup>-11<sup>th</sup> July

2 course £35 3 course £40

## Pear Pressure

Absolut Pears Vodka, Giffard Poire Williams, spiced honey, lemon, fresh mint

11

## East 8 Hold Up

Grey Goose Vodka, Aperol, Passoa Passionfruit liqueur, lime, fresh mint

12

## Starters

**Fattorie Burrata** red pepper chilli jam, black olive crumb, basil, toast

**Yellowfin tuna sashimi** daikon, pink ginger, soy sauce, wasabi

**Smoked brisket** apple & parmesan polenta, pan jus

**Pata Negra Iberian Paleta Jamon** garlic toasted sourdough \*£6 supplement

**Smith's smokery smoked eel** horseradish, lemon, bread

**Holderness Dressed Crab** lemon mayonnaise, bread \*£7 supplement

**Pickled beetroot** whipped mascarpone, pomegranates, pine nuts

## Mains (include a side dish)

**South Coast Bream Nicoise** mixed leaf, olives, capers, anchovies, tomato, potatoes, green beans, hen's egg

**Summer greens risotto** rocket, parmesan, wild garlic oil

**Celeriac fondant** potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies

**Suffolk Blythburgh pork chop** green beans, apple, Polebrook honey, cider sauce

**Hereford Beef 12oz sirloin steak** mushrooms, tomato, red onion, peppercorn sauce \*£8 supplement

**Hereford Beef 10oz hanger steak** prized for its flavour, the cut the butcher would keep for herself. We recommend medium rare. Chimichurri, lamb's lettuce

Add garlic king prawns to your steak £7

**Chargrilled Chicken Caesar** gem lettuce, dressing, parmesan, bacon, anchovies, croutons

## Burgers (hand-cut chips, brioche bun, coleslaw)

**Plant Based Burger** pickles, lettuce, tomato, mature cheddar, garlic mayo

**Cheese Burger** home-cured bacon, pickles, lettuce, tomato, mature cheddar, burger sauce

Hereford beef steak mince patty, a blend of 80% chuck and 20% rib

Double up your burger £4, add a fried egg £2

## Side Dishes

Hand-cut chips, Dorset Sea Salt

Mac & Cheese

Malted bloomer, tomato butter & oil

Braised red cabbage, apple, sultana

Rocket, parmesan, capers, sun blush tomatoes

New potatoes, mint butter

Peas, broad beans, sweetcorn, pink peppercorns

Tomato, red onion, basil & balsamic

5½

## Puddings

**Sticky toffee pudding** toffee sauce, vanilla ice cream

**Dark chocolate nemesis** salted caramel, honeycomb

**Lou's Tiramisu**

**Vanilla Basque cheesecake** blackcurrant compote

**Affogato**; 2 scoops of vanilla & espresso

**Pavlova** pistachio cream, strawberry compote, candied pecans

**Cheese board** apricot & orange chutney, plum loaf, crackers, celery & grapes \*£6 supplement

Batch Farm Cheddar, Barkham Blue, Sussex Brie

**Little Pudding** Tea or coffee with a small serving of either

Blueberry fool / dark chocolate crèmeux, blackcurrant puree / rhubarb & custard pannacotta

**All the little puddings** the 3 small puddings above\* £6 supplement

If you require any help with allergens, dietary needs or preferences please ask a member of the team and we will do our best to accommodate your needs. Most vegetarian dishes can be made vegan. 10% Service is added to all tables of 6+ guests. All discretionary service charges are optional. Tips & service are shared equally amongst the whole team. Thank you.